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UNCLE SAM AT YOUR SERVICE Monday, April 1, 1935

(FOR BROADCAST USE ONLY)

Speaking Time: 10 minutes

ANNOUNCEMENT: Station _____ now brings you the regular weekly report from the Food and Drug Administration, United States Department of Agriculture.

--ooOoo--

I don't suppose it every occurred to your official correspondent with the Food and Drug Administration that this report would be broadcast on April Fool's day. Nevertheless, his information ties right in with this peculiar holiday.

The French, I've heard, are responsible for the custom of April-fooling. In France, the person who is fooled is known as "an April fish" (poisson d'avril), that is, a young fish, therefore easily caught.

So be it. . . Are you an April fish? Have you ever been caught with a "food fraud" package? With a shaker of black pepper, only half full? Or what looked like a nice big box of cereal, which, when opened, contained only a small waxed paper bag of cereal? Have you ever bought what you supposed was a full pound of cream cheese, in a nice round package? The package may have had a false bottom, and perhaps it made up in cardboard what it lacked in cheese. Have you ever bought vanilla and other flavoring extracts in panelled glass bottles? The sunken panel bottle, while it may be more attractive, doesn't hold as much as an ordinary bottle with straight sides.

Well. . . probably all of us, at some time in our lives, have been "April fish," when it came to buying food products. I've been one myself--even though I knew better. I didn't take time to read the net contents statement that I knew was on the label. The law requires that it be there. Time and again Food and Drug officials have warned us to take our label-reading seriously, for it is vitally connected with something close to our hearts -- the family pocketbook.

Read the label, urge the Food and Drug officials, and compare the net contents statement with the size of the package. In other words, you're blaming yourself if you buy a package of cheese that looks as if it held a pound, and then complain because it holds only six ounces. The statement, "Six Ounces," may be in very small, modest letters, but it's right there on the package, and he who buys may read.

The Food and Drug Administration spends a good deal of time checking labels, to see that they are honest. Whenever inspectors find a product that is mislabeled--misbranded--they do something about it.

For example. . . here's a case involving misbranding of salad oil. The product, according to your official report from Washington, consisted largely of domestic cottonseed oil, labeled to convey the impression that it was olive oil of foreign origin. The article was labeled in part: "Fine Oil La Gloriosa Brand." It was alleged to be misbranded in that the statement, "La Gloriosa Brand," "Prize Awarded at Exhibition of Rome 1924," "Italy," and "Olio Finissimo," together with the designs of a crown, olive branches, and medal carrying the Italian national colors, and the prominence given to the words "Lucca Olive Oil" in the statement "Pure and Delicious Oil Composed of Eighty Five Percent Choice Salad Oil and Fifteen Percent Lucca Olive Oil" (all of which appeared on the label), were misleading.

"They deceived and misled the purchaser, since they created the impression that the article was Italian olive oil, whereas it consisted largely of domestic cottonseed oil. Misbranding was alleged for the further reason that the article purported to be a foreign product when not so," says your official correspondent.

Well, you could hardly be considered an "April fool" for buying that article under the impression that it was olive oil. The product was embargoed by the food inspectors and removed from the market. Quoting your official report: "No claimant having appeared, judgment of condemnation was entered and the product was ordered distributed to charitable institutions, in view of the fact that it was in good condition and fit for food."

As everybody knows, domestic cottonseed oil is an excellent product, and it does not need to disguise itself as olive oil to win consumer approval. But when you buy cottonseed oil you want it so labeled, and when you buy olive oil you want it so labeled.

Other cases mentioned in today's report from the Food and Drug Administration include adulteration and misbranding of butter, and of bread, adulteration of tomato paste, canned sardines, tomato catsup, canned tomatoes, canned spinach, canned crab meat, canned peas, apple butter, apples, dried prunes. . . Here's a case involving misbranding of preserves and orange marmalade--fifteen cases of raspberry preserves--that is, a case involving fifteen cases. (I'll get all wound up here if I don't watch out.)

In this case, sample jars of preserves and marmalade taken from the shipments involved were found to contain less than one pound, the weight stated on the label. The products were released under bond, to be relabeled.

The next item concerns fifteen cases of graham crackers, misbranded in that they contained less than one pound, the weight declared on the label. Also, according to your report, "the label on the graham crackers contained unwarranted health and therapeutic claims."

The crackers were labeled, in part: "All Crisp Graham Crackers Sunalized (that's a new one on me) Healthful Delicious Economical. Made with Milk and Honey. Tested and Approved. Contains Certified Vitamin D. All Crisp Graham Crackers Are Sunalized Containing Just the Right Proportion of Vitamin D in the formula * * * Healthful and Nourishing. Net Weight 1 Lb."

"The article was alleged to be misbranded" -- I'm quoting from your report) -- "in that the statement on the label, 'Net Weight 1 Lb.', was false and misleading and tended to deceive and mislead the purchaser. . . Misbranding was alleged for the further reason that the following statements regarding the curative and therapeutic effects of the article were false and fraudulent, 'Sunalized,' 'Containing just the right proportion of Vitamin D in the formula,' since the statements implied that the article had been given all of the therapeutic attributes to be expected by direct radiation of the sun's rays, and since--(here's something for you to remember)--since the amount of vitamin D required by an individual is dependent upon age, other sources of vitamin D in the diet, and other factors."

That was a long sentence -- but you can't stop when you're quoting official reports. The end of this graham cracker story is that no claimant appeared for the "sunalized" product, so "judgment of condemnation and forfeiture was entered, and it was ordered that the product be delivered to a charitable organization."

The next item concerns seizure of alcoholic candy--candy with liquid alcoholic centers, sold to school children.

Quoting your official report: "The first of the Federal Government's prosecutions of manufacturers and distributors of alcoholic candies was closed on January 15, when two men were fined a total of $208 in Federal Court in Brooklyn, New York. They had pleaded guilty to violation of the Food and Drugs Acts. The two men had shipped candy with liquid alcoholic centers to Philadelphia, where the candy was sold to school children in cheap restaurants and low-grade grocery and candy stores. Apparently" -- (I'm still quoting) -- "apparently the principals in this candy racket did not realize that the repeal of prohibition did not nullify the provisions of the Federal Food and Drugs Act, which twenty-nine years ago foresaw the dangers of including alcohol in candy. Other persons, involved in similar violations in the central part of the country, will be brought to trial as soon as can be arranged."

And so concludes today's report from the Food and Drug Administration. Some time soon you may expect information about Easter egg dyes--and the colorings that are safe for your children to eat. Again, I am sure, you will be urged to read the label, before you buy any of the bright red and green and purple dyes so popular for Easter eggs.

--ooOoo--

CLOSING ANNOUNCEMENT: You have just heard the regular weekly broadcast, "Uncle Sam At Your Service," presented by Station _____ in cooperation with the Food and Drug Administration of the U. S. Department of Agriculture. Listen in again next Monday for another report.

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UNITED STATES DEPARTMENT OF AGRICULTURE

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Washington, D. C.
April 4, 1935.

Program Director:

Please delete paragraphs four and eight, page 3, on radio release UNCLE SAM AT YOUR SERVICE dated April 8, 1935.

Sincerely yours,

Morse Salisbury

Morse Salisbury
Chief of Radio Service.

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UNCLE SAM AT YOUR SERVICE Monday, April 8, 1935

(FOR BROADCAST USE ONLY)

Speaking Time: 10 minutes

ANNOUNCEMENT: Station _____ now brings you the regular weekly report from the Food and Drug Administration, United States Department of Agriculture.

--ooCoo--

Here's good news for children who are planning to color eggs for Easter. Most Easter-egg dyes are harmless, says your official correspondent with the Food and Drug Administration. Most Easter egg dyes are harmless, and you may be sure that the food colors certified by the Department of Agriculture are both harmless and pure.

Time was when coloring Easter eggs was a simple matter. If we wanted brown Easter eggs, we boiled them in coffee. If we wanted pink Easter eggs, we boiled them in beet juice. True, we didn't have so wide a range of colors as it's possible to get now in Easter egg dyes brought from the store.

Last year, you may recall, just before Easter, Food and Drug officials undertook a brief campaign to remove certain Easter egg dyes from the market. They seized sixteen consignments of the product. These dyes contained poisonous ingredients. The colors, according to your official report, "were essentially in the class of house paints, containing such toxic ingredients as cadmium sulphide, zinc sulphide, and barium sulphate, with small percentages of lead as a contaminating impurity. There is every reason to believe that these actions have put a stop to the distribution of poisonous products of this class," stated your official correspondent, some months ago.

Since that time there have been very few reports of seizures of Easter egg dyes. Only one that I can recall off hand. That was a case involving adulteration of egg colors consisting of blue, red, and yellow colors. Analyses showed that the yellow color contained excessive lead.

These products were offered for sale in Washington, D. C. -- exhibited on cardboard display cards, each containing three UNLABELED vials of egg colors. "The article was alleged to be adulterated," -- I'm quoting -- "in that it contained an added poisonous and deleterious ingredient, lead, which might have rendered it injurious to health."

Your report from the Food and Drug Administration today contains a timely discussion of artificial food colors, and from here on, I shall quote -- at least most of the time:

"Three senses are preeminent in nature's testing of foods -- taste, smell, and sight. Of these, taste is the most important for human beings, but sight and smell are almost equally valuable. Through generations of training we have grown to associate certain colors with certain food products, and our impulse is to turn away from articles exhibiting unaccustomed variations. In short, a change of color is a danger signal, ranking with a bad taste, or a disagreeable odor, in its indication that something is wrong. In the early days, when the producer and the consumer of food were one and the same, every vegetable or fruit was personally conducted from the field to the table. Any loss of color could be accounted for. But nowadays, when we do our gardening in the grocery or delicatessen, and must usually make our first judgment by appearance alone, we depend more than ever on our eyes to guide us in our choice.

"This fact was recognized many years ago" -- I'm still quoting -- "and the first use of artificial color in foods was for the purpose of covering up a change of shade due to damage or adulteration. Mineral salts of all kinds were freely employed, and brilliant compounds of lead, mercury, and copper found their way into materials intended for human consumption. Naturally, the results were very serious, and the prejudice against artificial colors in foods, which still exists, dates back to the revelations of the early investigators in this field."

Well. . . that reminds me of something. (I'm not quoting now.) I went to a dinner party one time -- and the hostess served pink mashed potatoes! In order to carry out a pink and white color scheme, she had colored the mashed potatoes pink -- with beet juice. I couldn't eat 'em. It just wasn't natural. As your official reporter says, through generations of training we have come to connect certain colors with certain foods, and we don't like unnatural colors.

Even pink grapefruit was something of a shock, the first time I saw it. But when I discovered that Mother Nature herself had done the trick, it was all right with me.

Referring again, to your official report from the Food and Drug Administration -- this is about the legitimate use of color in foods. I'm quoting directly:

"There are certain conditions under which artificial color may be legitimately added to foods. A dye, harmless in itself and containing no harmful impurities, may be used without objection if it does not result in concealing damage or inferiority, provided appropriate label declarations are made. Our soft drinks, for example, are tinted artificially, for the amount of flavoring extracts in the average beverage of this type is never sufficient to give the liquid the brilliant pink or green that the consumer has learned to expect.

"The early artificial colors used were first, mineral pigments, which are usually not satisfactory and are frequently poisonous, and second, vegetable colors, which are generally harmless and often unsatisfactory."

Very well. The vegetable colors I used to color Easter eggs were quite satisfactory -- so long as I was satisfied with eggs of coffee-brown and beet-juice pink. Of course, if you want eggs of purple and green and blue and yellow and red -- striped and polka-dotted -- you need artificial dyes -- like the harmless coal-tar dyes. There are thousands of coal-tar colors, in a great variety of shades.

Referring again to your official report:

"When the Department of Agriculture took over the regulation of the use of coal-tar dyes, 28 years ago, seven colors, offering a wide variety of shades, were selected by Dr. Wiley as permissible for use in foods. Since that time the Government has made additions to the permitted list in the shape of certain non-injurious coal-tar dyes. The list now includes 15 different dyes. To assure the public of pure and wholesome colors, the Government issues certificates to all manufacturers who submit samples of each batch of dye for examination -- if these batches meet the very rigid requirements of purity that have been established. Such colors are known as CERTIFIED COLORS. The word, CERTIFIED, has become widely recognized as the Government's guarantee of purity and harmlessness in coal-tar colors. CERTIFIED, when applied to a color, is the buyer's guarantee of purity and the consumer's assurance of safety. Certification by the Food and Drug Administration implies not only that the dye itself is harmless, but that it is uncontaminated by poisonous substances."

Well. . . when you buy your Easter egg dyes, better look for that word "Certified." It seems to be pretty important.

Would you like to know which colors of coal-tar dyes are permitted by the Government? There are four red shades, one orange shade, five yellows, including "sunset yellow"; three greens, including "guinea green," and two blue shades.

And here's a final reassuring fact, for consumers:

"The use of color of any kind to conceal damage or inferiority in a food product is defined by the Federal food and drugs act as an adulteration and, when damage or inferiority is concealed, the employment of artificial color is not permissible, even though certified colors are used and their presence is declared on the label. In general, where colors are legitimately used in foods and beverages a statement on the label of the presence of artificial color is required."

And that's your last word today from the Food and Drug Administration. Read the label when you buy foods and beverages artificially colored, read the label when you buy Easter egg dyes -- and watch for that word "Certified."

--ooOoo--

CLOSING ANNOUNCEMENT: You have just heard the regular weekly broadcast, "Uncle Sam at Your Service," presented by Station _____ in cooperation with the Food and Drug Administration of the U. S. Department of Agriculture. Listen in again next Monday for another report.

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UNCLE SAM AT YOUR SERVICE Monday, April 15, 1935

(FOR BROADCAST USE ONLY)

Speaking time: 10 minutes

ANNOUNCEMENT: Station _____ now brings you the regular weekly report from the Food and Drug Administration, U. S. Department of Agriculture.

--ooOoo--

Last Monday's official report from the Food and Drug Administration in Washington dealt with coal-tar dyes, and their legitimate use in the coloring of food products, and in the manufacture of Easter egg dyes. You were assured that most of the Easter egg dyes now on the market are safe and wholesome.

So much for Easter eggs. . . No, that's not quite all. Here's a curious bit of information for children. After you've eaten your Easter egg be sure to crush the shell. Why? Because egg shells, according to an old superstition, are witches' goblets, and you don't want any witches around on Easter Sunday. Maybe you'd better drop the crushed egg shells into a stream of running water. Witches, I've heard, can't stand the spell of running water.

And now, making a quick change from fancy to fact, I'm going to tell you something about the poultry industry -- one of the biggest and one of the most important in the country. Every year, American hens produce around a billion dollars worth of eggs. No wonder the poultry men say, "Here's to the hen, may her sun never set."

Today's report from the Food and Drug Administration deals with an egg product that you don't hear much about -- that is, frozen eggs. Frozen eggs are prepared especially for bakers and confectioners, and the yolks, frozen, are used extensively in mayonnaise dressing. In the United States alone, more than 250 million pounds of eggs are frozen every year. The process includes removing the egg from the shell, freezing in tight tin containers, and storing at zero or below.

Have you ever been inside an egg-breaking factory? If so, you know that young girls do most of the actual breaking of the eggs. The girls must be alert, with smooth, well-shaped fingers, quick of eye, with a keen sense of smell, for the odor of undesirable eggs may be so slight that only the trained nose can detect it.

The egg is broken on a special tray, and the egg -- white, yolk, or whole egg -- falls into a nice clean cup, usually made of clear glass. What happens if a breaker gets a bad egg? Then she must put on a clean outfit, and the entire egg-breaking tray must be cleaned and sterilized. As each egg is broken, it is inspected for appearance and odor. When two or three eggs are collected in a cup, they are immediately emptied into a pan or a large can. Just as soon as the can is full, the eggs are again tested for odor, then poured immediately into a mixing machine or churn, where white and yolk are mixed, ready to be drawn off into cans.

The cans are filled, and quickly removed to a low temperature freezer, where at zero and below the eggs soon become a solidly frozen mass, which will keep the properties of fresh, well-flavored eggs, indefinitely.

Now, quoting Dr. Mary Pennington, an authority on eggs and egg products:

"Frozen eggs, put up in the country, near the farms, made from good eggs, were always justified economically and they were justified commercially. The demand for them, especially on the part of bakers, grew rapidly. But back in the 90's frozen egg was also being prepared in cities, from stock of such low grade that there was no sale for it in the shell, and under conditions which were highly unsanitary. Reputable bakers would not use it. . . The food inspectors, local, state, and federal, were constantly making seizures and prosecuting the owners of the inferior egg product, who simply moved elsewhere to continue the same old trade under a new name. Finally, the federal food officials and the larger manufacturers.... in the Middle West cooperated to determine what eggs should be used for their product; how to accomplish the process of removing the egg from the shells, and getting it into cans and freezing; and how the product should be kept in cold storage and transported to the bakers. . ."

Well, the long and the short of it -- I'm no longer quoting Doctor Pennington -- the long and the short of it was that good frozen eggs soon drove out the inferior product. Before long, frozen eggs were known to be as pure and good and wholesome as any other food product.

Now I'm going to tell you a story. Maybe you've heard it before -- but it's worth repeating. Every once in a while, even yet, you find an unscrupulous person in the frozen-egg industry. But here's the story, according to your official reporter with the Food and Drug Administration:

"Some time ago, the Government instituted a case against a frozen-egg manufacturer who was found to be breaking bad eggs. The Government inspectors discovered this deplorable fact by submitting the frozen eggs to chemical and bacteriological examination. They took the case to court and the manufacturer testified that his frozen eggs were broken out from perfectly sound eggs.

In order to prove his claim, he used some of his frozen-egg product in cakes, which he had baked, and brought into court. The jury found that the cake looked perfectly all right and that it had the odor of normal cake. The Government, however, was so sure that the man was operating in violation of the pure food law that it turned some of the cake over to Government chemists, who heated it in an oven in the court room, and then passed it along to the jury. It was a simple test. Rotten eggs in cake, when cold, have no odor. But when they're heated, they smell just as bad as if they were not in cake. The Government won its case.

"Now, how did the inspectors discover, in the first place, that this manufacturer was using bad eggs in his product? Well, if you could go with them into the plants, you would find out. You'd probably find two men, a Government inspector and a State inspector -- all bundled up in warm clothes and equipped with augers and other tools, going into the storage rooms of the plant or the warehouse. In order to freeze the broken eggs in the large cans, the temperature must be below zero -- say 10 degrees. Inspectors working in such low temperatures all day have to be dressed for the job.

"Well, the inspectors are in the storage room. They take a can, remove the top, and, with a long-bitted drill, bore into the center of the eggs which are frozen solid in the can. As they bore, the friction warms the eggs; if there are any bad eggs in that can, the odor will give them away. Two or three bad eggs will make a whole can worthless. And if there are bad cans in the stock, they will be condemned. Manufacturers know that it's costly business to break out bad eggs and freeze them up in cans and hold them for sale. As a result, we are getting a pretty high-quality grade of frozen and canned eggs on the American market today."

Now, still quoting from your weekly report:

"It is possible to put bad eggs and bad egg products on the market, but just as soon as a producer does that, the Government and the State pure food men step into the picture. It is illegal, under the federal Food and Drugs Act, to ship bad eggs from one State to another. State inspectors have it in their power to condemn and seize stocks of spoiled eggs when they're placed in a market in that particular State.

"Government inspectors from the Food and Drug Administration are charged with the duty of seeing that imported eggs, and eggs shipped from one State to another, reach the consumer in a wholesome, unadulterated state. The American public is now practically assured of an egg supply which is desirable in every way. Putting it simply, the pure food men want to assure the buyer that he's getting his money's worth, in eggs."

And that's part of the story of eggs -- only part, for we haven't yet done justice to the egg, nor to the hen. As Oliver Herford said:

"Alas! my child, where is the Pen
That can do justice to the Hen?
Like Royalty she goes her way,
Laying Foundations every day,
Though not for Public Buildings, yet
For Custard, Cake, and Omelette.
No wonder, Child, we prize the Hen
Whose Egg is mightier than the Pen."

--ooOoo--

CLOSING ANNOUNCEMENT: You have just heard the regular weekly broadcast, "Uncle Sam at Your Service," presented by Station _____ in cooperation with the Food and Drug Administration of the U. S. Department of Agriculture. Listen in again next Monday for another report.

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UNITED STATES DEPARTMENT OF AGRICULTURE
Radio Service
OFFICE OF INFORMATION

UNCLE SAM AT YOUR SERVICE Monday, April 22, 1935

(FOR BROADCAST USE ONLY)

Reading Time: 10 minutes

ANNOUNCEMENT: Station _____ brings you the regular weekly report from the Food and Drug Administration, U. S. Department of Agriculture.

--ooOoo--

Frozen eggs were the subject of last week's report from the Food and Drug Administration. You learned how clean fresh eggs are made into the wholesome, pure frozen product, in great demand by bakers, confectioners, and manufacturers of mayonnaise dressing.

Now of course it is possible for an unscrupulous merchant to put bad frozen eggs on the market, but they don't stay there long. The pure food inspectors, state and federal, are always on the lookout for bad eggs, and as part of their routine work they make surveys of eggs in storage.

In Baltimore, just recently, while government agents were making their regular inspection, they found 82 cans of frozen eggs that looked a little peculiar. The eggs had been stored in small lots, by a local baker. The peculiar thing about them was that they were packed in miscellaneous cans, and the name of the packer was unknown.

So far as the government inspectors could find out, the packer's name was "Anonymous." Now it's all right for "Anonymous" to write poetry, but he doesn't belong in the egg-packing business.

The government inspectors took time out to eat lunch, and when they returned to the warehouse, the 82 cans of frozen eggs had disappeared. The government agents asked a few questions, and found that the baker who owned the 82 cans of frozen eggs had noticed an inspection going on, and had decided to withdraw his 82 cans right quickly.

Well, the Baltimore Board of Health was immediately notified, and the eggs were finally located in the rear of a small closed retail store, owned by the baker. The entire lot of eggs was examined by both federal and city officials, and 70 of the 82 cans were condemned, and destroyed by city authorities.

But don't let this story give you the wrong impression of the frozen egg industry, as a whole. In spite of the occasional seizures of frozen egg products, stocks in general are of good quality, according to your official reporter with the Food and Drug Administration.

Now the rest of today's report will be of special interest to the ladies who use creams to enhance their beauty.

Some time ago -- I may have mentioned it to you at the time -- I read a brief item from the Food and Drug Administration about fraudulent radioactive products. This is what I read: "Drugs offered for import into the United States, which are found to contain radium in significant amounts, and which are intended for indiscriminate distribution to the public, are refused entry into the United States on the ground that they may be dangerous to the health of the people of the United States."

I meant to write to the Food and Drug Administration and ask some questions about radium, and find out how many of these radioactive products enter the United States. I wanted definite facts. I remembered, for instance, reading about a sample of mud, from the banks of the Volga river, which was recommended for the removal of wrinkles. I believe the Volga mud was found to contain such a small amount of radium that it was perfectly safe to use -- if you had faith enough to believe it would remove those wrinkles that are bound to come, if you take too seriously the cares that infest the day.

Now. . . getting back to the news item in today's report from Washington that answers some of my questions. The item concerns a cosmetic cream that was found to be highly radio-active. (By the way, don't let these facts worry you -- the cream is no longer on the market.)

But here's the story. . . Not long ago, there appeared in a New York paper an advertisement of a certain gland cream, selling for $10 an ounce, or three ounces for $25. A Food and Drug official saw thatad. Mr. R. W. M. Wharton, Chief of the Eastern District of the Food and Drug Administration, saw that ad and wondered what the cream contained, to make it cost so much. Ten dollars an ounce is a lot of anybody's money.

Well, an investigation showed that the cream was imported from Austria, and invoiced as "cream containing radium." The invoice value for 275 pounds of the cream was over $4,000. Besides that, the New York customs agent assessed a duty of 25 percent, and when the article was reclassified as a face cream, an additional duty of 75 percent was levied. That explains, in part, why customers were charged such a high price for the cream -- it cost so much to get it into this country.

The importer of the cream had discovered the preparation in Austria, and had become enthusiastic about it after a demonstration on herself and her friends. She had secured the sole right for distribution in the United States.

On with the story. . . The Food and Drug agents learned that the cream had been imported twice a year, for several years. They collected a sample, and sent it to Washington to be examined. It was found to be highly radioactive. The invoice was recalled, the cream returned to customs, and the usual detention notice issued.

The first shipment that came over, several years ago, supposedly contained a radio-active ingredient, but because there was some doubt of its presence no mention of it was made in advertising material. At that time, a great deal of publicity was given to radio-active products because of the death of a prominent Pittsburgh citizen, who had tried to cure himself with a medicine known as "Radithor certified radium water." He died a terrible death. The radium medicine gradually caused the bones of his head to disintegrate.

Because of this fatality from the use of a radium-containing product, the company importing the cream from Austria decided to make sure that their product was free from any radio-active agent, and a shipment not containing radium was sent over, a year ago. Later shipments, however, contained radium as promised in the original invoice.

The first of these later shipments is the one investigated recently. After the investigation, the importer of the cream assured the Government agents that every effort would be made to recall the product, and that radium would be eliminated from all future shipments. Practically none of the shipment investigated had been sold to the ultimate consumer, and the company took immediate steps to recall all of the product that had been shipped to its branch concerns. The cream -- this present shipment containing radium, will be sent back to Austria. The exportation is made voluntarily, even though the company is unable to secure a refund of the duty.

And that's the happy ending, for the consumer, of the face cream story.

According to your official reporter with the Food and Drug Administration, a review of the Administration's work during the past three years on the control of traffic in fraudulent radioactive products, and devices for making water radioactive, shows that during that period nearly a hundred samples have been examined -- 50 samples of domestic origin, and 40 samples offered for import. A list of the products examined includes an alcohol rub, bath salts, a comb for the hair, mouth washes, soap, tooth paste, a tooth root filling, and cosmetics.

The present food and drug law has no control over cosmetics, unless they also act medicinally or bear therapeutic claims on the labels. The samples of cosmetics examined, and also the tooth pastes, bath salts, and other products which are not in themselves strictly in the drug class, were classified as drugs, under the Food and Drugs Act, because of the therapeutic claims made in the labeling.

The amounts of radium found in these products, according to your official report, varied all the way from none to 92,000 millimicrograms. That sounds like a lot of radium? Well, a millimicrogram is about a twenty-eighth billionth of an ounce.

Perhaps it's just as well we have government chemists to figure out such things for us -- and Food and Drug inspectors to investigate questionable foods and drugs, and protect us from products containing too much radium.

CLOSING ANNOUNCEMENT: You have just heard the regular weekly broadcast, "Uncle Sam at Your Service," presented by Station _____ in cooperation with the Food and Drug Administration of the U. S. Department of Agriculture. Listen in again next Monday for another report of how Uncle Sam protects your food and drug supply.

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UNITED STATES DEPARTMENT OF AGRICULTURE
Radio Service
OFFICE OF INFORMATION

UNCLE SAM AT YOUR SERVICE Monday, April 29, 1935

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(FOR BROADCAST USE ONLY)

Reading Time: 10 minutes

ANNOUNCEMENT: Station _____ brings you the regular weekly report from the Food and Drug Administration, U. S. Department of Agriculture.

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Today's report from the Food and Drug Administration concerns one T. M. Sayman, self-styled herb doctor, who made a fortune commercializing a common plant of the American southwest, called the "soaproot" or "Spanish bayonet."

"Doctor" Sayman's business was a combination of sales by mail and by local concessionary salesmen, and many's the dollar bill he collected from his patients. One-dollar bills, and two-dollar bills. Last month the doctor paid a thousand dollar fine, in one- and two-dollar bills, for violating the Federal Food and Drugs Act.

But here's the story, as told by your official reporter with the Food and Drug Administration:

"The T. M. Sayman Products Co., St. Louis, Missouri, of which the self-styled 'Doctor' Sayman is practially the sole owner, had shipped in interstate commerce products known as 'Sayman's Healing Salve,' 'Sayman's Vegetable Wonder Soap,' and 'Sayman's Liniment.' The salve was composed of camphorated petroleum jelly, zinc oxide and boric acid. It was offered as a treatment for eczema and other skin diseases, chronic old sores, and ulcers of the nose, throat, lungs and stomach. The soap, a vegetable oil soap, was to be used along with the salve in its external uses.

"The liniment was a mixture of red pepper extract, camphor, sassafras oil, chloroform, alcohol and water, but the labels claimed it to be a remedy for rheumatism, kidney diseases, pleurisy, tuberculosis, grippe, toothache, croup, cramps, hay fever, earache, deafness, ulcers, snake bite, horse colic, and whooping cough. All these claims, the Government alleged, were false and fraudulent and therefore in violation of the Food and Drugs Act. Sayman did not contest the Government's findings and allegations.

"In the early part of his career, Sayman conducted a traveling medicine show. With the growth of his business, he came under the scrutiny of pure food and drug enforcement officials. He was fined $50 in 1915 and $40 in 1917, and several lots of his 'Wonder Herbs' were seized and destroyed in 1924.

"Another case terminated last month involved a drug company, fined $420 for shipping fourteen lots of sub-standard drug products. Included in these drug products were witch hazel, carbolic acid, paregoric, turpentine, mercurochrome, camphorated oil, codliver oil and castor oil.

"Products of this nature," -- I'm quoting your official report -- "commonly used in the home, are standardized by law. Variation from the legal standard is punishable as a violation of the Food and Drugs Act, when the non-standard articles are shipped from one State to another -- in other words, when they enter interstate commerce. The purchaser of the common household remedies"-- I'm still quoting -- "is in this way protected against cheats and against the danger of false security. However, there is no comparable Federal standard for food, except butter."

And here's an illustration of the value of the legal standard for butter. On March 29, a dealer of Philadelphia was fined $25 for having shipped 180 pounds of butter which Government analysts found to run 15 percent below the legal butterfat content. The product was adulterated with water.

Another prosecution which terminated last month involved a product labeled "Cereal Meal." The manufacturer admitted the labeling to be fraudulent, and was fined $270 for having shipped the so-called "meal" to San Francisco, Denver, Chicago, and Boston, at which points it was seized by Government agents.

"Cereal Meal" was a mixture of bran and other wheat products, linseed meal and agar agar. It was recommended for indigestion, chronic appendicitis, intestinal inflammation and catarrh. These claims were alleged to be false and fraudulent, since they promised more than could be expected of the product. The name, also, was held to be false and misleading, as ingredients other than cereals were present.

Patent medicine cases terminated during March included that against a company which had shipped a herb tonic, which was a mixture of water, plant extractives, and less than one percent of alcohol. The alcohol was insufficient for preservation of the mixture, and live yeast and mold were found upon analysis. The product was labeled as a system builder, to be used in cases of blood poison, rheumatism, kidney and liver troubles, pellagra, indigestion, gallstones, influenza, appendicitis and scrofula, in which conditions it would be worthless. A fine of $50 was assessed.

A fine of $25 was assessed against the manufacturer of a product called "Etsam," which bore false and fraudulent claims for gallstones, liver, stomach and gallbladder trouble, palpitation of the heart, jaundice, neuralgia, poor circulation, appendicitis and other conditions.

"Sanovapor Dexene" bearing claims for diabetes, was also adjudged misbranded, and the manufacturers were fined $100.

Tomato products still figure prominently in regulatory actions, says the Food and Drug Administration. The presence of mold, coming from the use of moldy and decayed tomatoes in the preparation of catsup, puree, paste and sauce, caused the seizure of 28 lots of these products found in twelve States. The goods had been packed in New York, Indiana, Kentucky, Colorado, Utah and California. Federal inspectors also apprehended 1,600 cases of substandard canned tomatoes improperly labeled.

Other foods seized during March on account of filth or decomposition were 10,000 pounds of olives, 60 gallons of cream, 200 cans of frozen eggs, 23,000 pounds of dates, 800 cases of canned huckleberries, one shipment of walnut meats, 4,000 pounds of dried pears, and 18,000 chests of fire and water damaged tea.

Three lots of salad oil mixtures, one purporting to be pure olive oil, and all bearing labels misleading as to composition and country of origin, were labeled in New Hampshire and Connecticut. The Fellsway Cheese Company of Boston, implicated in the recently terminated oleomargarine conspiracy action, was responsible for the shipment of three varieties of "cheese" containing mineral oil, which is not a food. The so-called cheeses were seized and destroyed.

And so concludes today's report from the Food and Drug Administration -- a report summarizing prosecutions for violations of the federal Food and Drugs Act, terminated during March, and bringing fines agreegating $2,644.

--ooOoo--

CLOSING ANNOUNCEMENT: You have just heard the regular weekly broadcast, "Uncle Sam at Your Service," presented by Station _____ in cooperation with the Food and Drug Administration of the U. S. Department of Agriculture. Listen in again next Monday for another report of how Uncle Sam protects your food and drug supply.

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UNITED STATES DEPARTMENT OF AGRICULTURE
Radio Service
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UNCLE SAM AT YOUR SERVICE

Monday, May 6, 1935

(FOR BROADCAST USE ONLY)

Reading Time: 8 minutes

ANNOUNCEMENT: Station _____ brings you the regular weekly report from the Food and Drug Administration, U. S. Department of Agriculture.

--ooOoo--

Tuna fish is the subject of today's report from the Food and Drug Administration. Your official correspondent evidently knows that the salad and sandwich days are close upon us, and he wants to give you all the information he can which will help you make tuna fish salads and sandwiches that are wholesome and appetizing.

Now, referring to your weekly report from the Food and Drug Administration, which inspects all our canned fish -- including tuna.

"Our supply of canned tuna fish," says your official reporter, "comes largely from the warm waters of the Pacific -- off the coast of Central America and Mexico -- and most of the fish are caught a thousand miles or more from the canneries, which are located in a very small territory in southern California.

"In the early days" -- I'm still quoting -- "all the fishing was done off the coast of California, relatively close to the canneries at Long Beach, San Diego, and San Pedro. Tuna comes up from the southern waters in June or July, so all the fishermen had to do was wait around until the fish arrived. That was in the early days.

"After while, more and more people wanted tuna fish salads, and tuna fish sandwiches, and the tuna packers had to send their boats out to meet the fish half way. Most fish are caught off the coast of Mexico nowadays, although some fishermen have gone clear down to the equator to fill their boats. Canning tuna fish has become almost a year-round job.

"Crews and officers of the tuna fishing boats" -- these are still the words of your official reporter -- "tell stories of tuna with such unbridled appetites that they bite tin cans, bare fish hooks, and even pieces of cloth. Bait, at times, has been practically unnecessary, and the fish have been caught faster than they could be put under refrigeration.

"The big tuna, called the Yellow-fin, often weighs as much as 200 pounds, and can put up a very bitter fight. But there are also very small tuna, weighing only five or six pounds.

"When the fishing boats go out, they're ready for a thirty-day cruise -- equipped with radios and Diesel engines, refrigerating plants and plenty of ice. Ice is highly necessary on a fishing trip that may last from three to six weeks.

"As soon as the hold is full of tuna, the boats make full speed ahead for the canning plants. If the ice does not hold out, the whole shipment of fish will be ruined and will not be permitted to be canned or otherwise used for food."

Now, ladies, here are some facts about buying that will make you intelligent as well as economical tuna fish-shoppers.

"In the early days of the industry," according to the Food and Drug Administration, "only one variety of tuna fish was canned -- the Albacore or Longfin. Nowadays the Albacore is a rare fish, but still very much in demand because of its white meat and mild flavor. Fishermen sometimes get as much as $200 a ton for Albacore, just as it comes off the boat. We also import some of the white-meat fish from Japan.

"Tuna fish -- whatever variety -- are always canned with the addition of a small amount of oil, usually cottonseed, and a small amount of salt. There are many things you label-readers should know about this class of canned fish, since many other kinds of fish -- not tuna -- are put up in packages similar to tuna packages. If such products are not tuna, the labels will tell you -- if you know how to read them.

"In the first place, a product labeled as tuna fish must be prepared from one of four varieties of fish, namely, the Albacore or Long Finned tuna; the Blue Fin or Leaping tuna; the Yellow Fin tuna, and the Striped tuna.

"Fish known as Bonito or Bonita, and Yellowtail or Amber Fish, cannot be called tuna fish at all, but must be sold under their own names. If you'll read the labels on cans of Bonito, Bonita, Yellowtail or Amber fish, you will not find the name tuna."

Well, our official correspondent has convinced me, at least, that if I buy Bonito, thinking it's tuna, I have only myself to blame.

Continuing with the report:

"You may see the term 'White Meat' on tuna labels. Remember there is only one tuna fish that can be properly labeled 'White Meat Tuna,' and that is the Albacore. But you will see labels reading 'White Meat Fish' or 'White Meat of the Bonito' or 'White Meat of Yellow-tail.' When you see these labels, don't be misled into believing that you are getting white meat tuna."

Well, -- from all this I gather that only tuna is tuna -- and if it's not labeled tuna, it isn't tuna. . . Ever hear the old story about the man who stopped at the fish market, and said he wanted two tuna fish? "Nuts," said the proprietor, "you don't want a fish, you want a piano."

Quoting again, from your Washington report:

"The term Tuna and the term Tunny (T-u-n-n-y) are synonymous. The term Tonno (T-o-n-n-o) an Italian name, is used to describe a special Italian style pack of tuna. If you see the word Tonno on a label, you know that the fish in the can has been packed in olive oil. This same thing is true if the product is labeled 'Italian style tuna.'"

Now, to summarize today's advice for the home buyer:

"There are three distinct classes of market tuna: White-meat tuna, which is scarce and expensive; light-meat tuna, the standard market product today; and Tonno, the Italian style pack. If you read the label, you will find out that the cans are generally marked as containing 13, 7, or 3½ ounces of food. The law requires that the cans be as full of meat as practicable, with only enough oil and salt added to make a suitably flavored article."

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CLOSING ANNOUNCEMENT: You have just heard the regular weekly broadcast, "Uncle Sam at Your Service," presented by Station _____ in cooperation with the Food and Drug Administration of the U. S. Department of Agriculture. Listen in again next Monday for another report of how Uncle Sam protects your food and drug supply.

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UNCLE SAM AT YOUR SERVICE

Monday, May 13, 1935

(FOR BROADCAST USE ONLY)

Speaking Time: 10 minutes

ANNOUNCEMENT: Station _____ now brings you a regular weekly report from the Food and Drug Administration of the U.S. Department of Agriculture.

--ooOoo--

The clothes moth is the subject of today's report from the Food and Drug Administration.

Now there's only one thing about a clothes moth that intrigues me, and that is, how to make it stay away from my door -- my closet door.

If there be those in the audience interested in the history and biology of this little pest, let them send to the Department of Agriculture, Washington, D.C., and ask for the bulletin called "The Control of Moths in Upholstered Furniture." That bulletin describes the personal habits of the clothes moth said to be in practically any household in the United States -- in clothing, rugs, piano felts, upholstered furniture, or wherever they set up housekeeping.

So, if you're interested in moth biology, you can read about it in the clothes-moth bulletin, which contains pictures of the parent insect, known as a moth or miller, of the egg, of the larva or worm, and the pupa or chrysalis stage.

Also, there's a section on the food of clothes moths. However, not many of us need to read a bulletin to learn about the feeding habits of moths. They like wool suits, sweaters, bathing suits. They live and thrive on a diet of the wool in your upholstered furniture or best rug. For dessert, they like a piece of felt hat, and nothing suits 'em better for between-meal snacks than bits of golf hose. You see I know something about the food habits of these pests.

Well, before you learn about labels on moth-preventives, you ought to know that the Food and Drug Administration has charge of enforcing the Federal Insecticide Act. This Act is designed to protect you against misbranded and adulterated insecticides, fungicides, and disinfectants entering interstate commerce. During the past year, the Food and Drug Administration collected and examined 261 preparations for controlling clothes moths.

Sad to say, the examiners found some of these preparations to be valueless Some of them were outright frauds. For the most part, however, the preparations did contain substances suitable for moth control, but the directions for use were such as to make them no better than the fraudulent ones.

Now, a warning from Dr. W. S. Abbott, entomologist of the Food and Drug Administration, who is responsible for most of today's report.

"Before you buy a preparation recommended to be used as a fumigant to prevent moth damage," Dr. Abbot warns you, "examine the label and directions critically. Look upon the preparation with suspicion if it claims to be a repellent, or to drive out moths, if no definite dosage is recommended, or if the use is not restricted to tight containers."

Dr. Abbott discusses a few of the mislabeled preparations that have come to light through the prosecution of cases under the Insecticide Act. These show how some manufacturers place unsatisfactory directions for use on containers of substances recognized as of value for the control of blothes moths, or directions which, if followed, will make the preparation practically worthless.

Now we can't go very far in a discussion of preparations which claim to prevent moth damage, without mentioning the substance known as para-di-chloro-benzene -- a nineteen-letter, seven-syllable word. If anything can scare a clothes moth, that word ought to. Entomologists consider this substance very effective in preventing moth damage -- when properly used.

"However," quoting Dr. Abbott, "para-di-chloro-benzene is quite without value as a repellent of clothes moths; that is, if placed in an open room, an open closet, or an open box, it will not keep moths from entering, or drive them out if they are already present. You may put enough para-di-chloro-benzene in a tight closet to kill any moths that may be there, provided you keep the closet tightly closed. If you leave the door open, a new family may move in and set up housekeeping, or even take in boarders -- in spite of the smell of the para-di-chloro-benzene. However, para-di-chloro-benzene does have value in controlling moths, if it is used correctly."

Quoting Dr. Abbott: "The value of the para-di-chloro-benzene for moth control depends on using enough of it in closets, rooms, trunks, and other containers, which are so tightly closed (preferably all cracks and crevices sealed) as to prevent the escape of the gaseous fumes given off when this material is exposed to the air."

Well, as you can see -- it's very important that you use enough para-di-chloro-benzene. Dr. Abbott recommends a minimum quantity of one pound to 100 cubic feet of tightly closed space. This amount, one pound, will kill clothes moths in all stages of development, if it's left in the tightly closed space long enough. By the way, one hundred cubic feet is not a very large space. A closet eight feet high, four feet wide, and three feet deep would contain 96 cubic feet.

Now, whenever the Food and Drug Administration finds moth preparations that are fraudulently labeled, it starts legal action against them. In many cases, seizure of the mislabeled product results. For example, Government agents seized 320 pasteboard boxes labeled "Cedarized Closets," which were destroyed by order of the court. Subsequently a criminal action was filed against the manufacturer, resulting in a fine of $100. In each box, or "Cedarized Closet,"

was a packet of cedar shavings and a small amount of para-di-chloro-benzene. The cedar shavings were without value against clothes moths, and the amount of para-di-chloro-benzene was too small to afford protection, even if the fumes were confined in the box. So the "Cedarized Closets" were practically worthless, so far as protection from moths was concerned.

Another case involved the seizure and subsequent destruction of a shipment of 122 cartons containing small blocks of para-di-chloro-benzene. The directions stated: "Placed over window or door will prevent insects entering because the heavy gas fumes form a protective screen."

"This direction," according to your official report, "was intended to convey the idea that the product was a moth-repellent, which is positively erroneous and unwarranted. Other false and deceptive claims made for the product included these statements: 'Placed in the piano will prevent moths from attacking felts,' and 'For kitchen use, place several blocks on the floor of the room infested and note promptness with which vermin disappear.'"

"Bear in mind," I'm still quoting, "that para-di-chloro-benzene rates zero as a repellent of clothes moths or any other kind of household insect. It is a killer of moths, their eggs, and larvae, only when used in tight containers at a proper dosage."

Another case mentioned in today's report involved a manufacturer who was fined $100. He had labeled para-di-chloro-benzene, colored pink, as "Chloro-Crystals." Quoting your official report, "Besides incorrectly claiming moth-control, this manufacturer had represented his article as a disinfectant, and claimed that it would improve the health, relieve hay fever, and could be used as a treatment for influenza, grip, nasal catarrh, asthma, and colds. The label claimed that the product, Chloro-Crystals, would purify the air in waiting rooms, smoking rooms, hotels -- and even fish markets!"

And now -- to summarize today's advice from the Food and Drug Administration.

"Remember that para-di-chloro-benzene is very effective against moths when used at the proper dosage in tight containers such as boxes, trunks, chests, and tight wardrobes or closets. Remember that this chemical does not repel moths -- it destroys them by fumigation, which means that the fumes it gives off must be confined in a tight container. Finally -- choose your moth preparations with care, read the label, and follow directions when using them."

--ooOoo--

CLOSING ANNOUNCEMENT: You have just heard the regular weekly broadcast, "Uncle Sam at Your Service," presented by Station _____ in cooperation with the Food and Drug Administration of the U.S. Department of Agriculture. Listen in again next Monday for another interesting report.

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UNCLE SAM AT YOUR SERVICE Monday, May 20, 1935

(FOR BROADCAST USE ONLY)

Reading Time: 10 minutes

ANNOUNCEMENT: Station _____ brings you the regular weekly report from the Food and Drug Administration, U. S. Department of Agriculture.

--ooOoo--

Today's report begins with a news item -- the true story of the two people who died in Atlanta last month, after eating, among other things, canned meat. Now let me assure you, right now, that the canned meat was absolutely innocent, in spite of the stories you may have read about it.

Here are the facts, from your official correspondent:

"On the first day of April, 1935, the Atlanta Station of the Food and Drug Administration reported the death of two negroes, from food poisoning. Another, who had eaten the same food, was serious ill. Their meal had consisted of canned veal, fried liver, gravy made from the liver, and bakery rolls.

"Inspectors could not find the empty can which had contained the veal, so they secured a full unopened can, from the same source. They examined the meat carefully, and found it to be properly canned, sterile, and a wholesome food product. Next, they examined the liver. It was fed to laboratory animals, with no ill effects. But the gravy produced startling results. After eating a sample, the animals sickened within five minutes and died within ten minutes. A chemical test of the gravy showed that it was heavily loaded with fluorides (flu-or-ides), probably in the form of an insecticide or rat poison.

Still quoting your official report: "Until further investigations in Atlanta are completed, we cannot state how the fluoride (flu-or-ide) gained access to the gravy, but the suspicion is that it was added to the flour, or other thickening agent, probably by accident."

Well -- you won't need to search very long to find the moral to that story. Insecticides, rat poison, poisons of any kind, do not belong near the flour sack.

Some time ago, the Food and Drug Administration issued a warning to housewives, regarding poisons in the household. This is a good time to repeat the warning, says your official correspondent, who proceeds to warn you, as follows:

"Poisons such as garden and domestic insecticides are today almost a household necessity. They should, however, be securely locked up or be carefully stored beyong the reach of children, and should always be kept away from food.

"A package of poison --" (I'm still quoting) -- "A package of poison on the pantry shelf is as dangerous as a loaded gun. Someone comes along who doesn't know the package contains poison -- that the gun is loaded -- and the result is injury or even death. The same precautions are important in food stores, restaurants, and food factories.

"The Federal Caustic Poison Act requires that certain alkali and acid poisons be labelled plainly, in large type, to lessen the danger of accidental poisoning. However, there are many other poisons, such as those found in insecticides and some silver polishes, which are deadly if taken in sufficient quantities. The Federal law does not require that these articles be conspicuously labelled as poisonous.

"Many manufacturers voluntarily use warning labels, or put their poisonous preparations in containers of distinctive shape, or in bottles with rough exteriors studded with points or knobs, to warn the user even in the dark. However, poisons of the insecticide type are frequently sold in bulk form, in bags. Arsenical insecticides may easily be mistaken by a careless person for flour, and there is danger of the poison getting into food, unless the packages containing it are locked up, or at least put away carefully after use. To prevent accidents, the cautious housewife should have a safe place, in which she can store all poisons." So concludes your warning from the Food and Drug Administration.

Now let's see what other news items about our daily food are of interest to us today. . . Here's one that should cheer us up. The Chicago Station of the Food and Drug Administration reports the dumping of around $14,000 worth of moldy tomato pulp into the sewer, in the presence of government food inspectors. . . Next, a story about a creamery, fined $100 and costs for shipping sour cream, containing gelatin. . . . Glad we didn't fall heir to either the cream, or the moldy tomato pulp.

And here's something interesting. . . Talking about the Caustic Poison Act, as we were a minute ago, here's a case in which 141 packages of toy balloons were seized, because of violation of the Caustic Poison Act. The toys consisted of a rubber balloon and two envelopes, one containing magnesium turnings and the other sodium bisulphate. The sodium bisulphate was not labelled in accordance with the Caustic Poison Act. In fact, the balloon was referred to in the labelling as "harmless." The package containing sodium bisulphate was examined, and found to contain more than 36 percent of unneutralized sulphuric acid. You were supposed to inflate the balloon by pouring the contents of the two envelopes into a bottle containing water, and then placing the mouth of the balloon over the bottle. The hydrogen generated inflated the balloon. Well, unneutralized sulphuric acid is no chemical for a child to play with -- at least not without a precautionary label warning.

The next item concerns a man who took a chance -- and lost. He took a chance on selling roll butter which was low in fat and put up in packages which did not state the contents. He admitted that the butter had been whipped and water added. He also admitted that he was familiar with the requirements of the Federal and State food laws, that he had been arrested about a year and a half ago by the Pennsylvania State Food Inspection Department, and that he had been fined. However, he added that he had taken another chance, in this latest butter transaction. The gentlemen was fined.

Now what's next. . . Here's the story of the Fellsway Cheese Company, of Boston and Stoneham, Massachusetts. This firm, convicted in January in an oleomargarine case (they'd been selling oleo for butter), had more recently been shipping an Italian type cottage cheese made of skim milk and mineral oil. You had a full report of the Fellsway Company's cheese racket not long ago, so I won't go into that today. Just another bunch of men and women who took a chance, and lost. Commenting on this case, the Boston Station says that it will probably be disposed of in a short time, since some of the defendants have already confessed, and indicated a desire to plead guilty.

And here's still another news item which concerns the Caustic Poison Act. The New York Station of the Food and Drug Administration has been investigating children's chemistry sets. They were found to contain caustic poisons, not labelled correctly. Government officials seized one lot, consisting of 19 sets. According to your report, "the manufacturer has agreed to replace the caustic chemicals with weaker solutions."

Well, here are still more items, all dealing with how the Food and Drug Administration protects your food supply -- and even dangerous toys, if they come under the Caustic Poison Act -- but our time is up, so we'll continue next Monday at this time.

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UNITED STATES DEPARTMENT OF AGRICULTURE
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UNCLE SAM AT YOUR SERVICE Monday, May 27, 1935

(FOR BROADCAST USE ONLY)

Reading Time: 8 minutes

ANNOUNCEMENT: Station _____ brings you the regular weekly report from the Food and Drug Administration, U. S. Department of Agriculture.

--ooOoo--

Today's report from Washington reads like a detective story. It might be called "The Great Cream Puff Mystery," or "The Strange Case of the Poisoned Custard." So far as I can see, the mystery will never be solved.

But here's the story. . . A few weeks ago, bakers in a certain chain-bakery in White Plains, New York, mixed up enough custard filling for four thousand cream puffs, cream pies, and eclairs. The custard contained the usual ingredients -- egg yolk, sugar, cornstarch, milk, and vanilla flavoring.

When the pastries were ready, they were placed in trucks and sent out to the cream puff-hungry citizens of nearby cities and villages. The next day, doctors in the cream-puff districts were mighty busy, taking care of hundreds of people suffering from food poisoning. A health inspector returned from a tour of investigation to find that his two children had been poisoned. A driver for the bakery, who ate an eclair en route, was another victim.

Of course the bakery stopped delivering its pastries as soon as the source of the poisoning was traced, and sent out the fleets of trucks to pick up all unsold stocks, and to warn those who had bought the delicacies.

According to your official report from Washington: "Inspectors in the New York laboratory of the Food and Drug Administration joined with State and County health authorities in an immediate investigation. They collected samples of the suspected pastries, and samples of the ingredients -- the egg yolk, sugar, cornstarch, milk, and vanilla. Federal officials found nothing suspicious in the custard ingredients.

However, when they examined the filling in the cream puffs and eclairs -- the custard itself -- they found tremendous numbers of bacteria known as Staph-y-lo-coc-ci. Staph-y-lo-coc-ci, as you may know, are among the commonest parasitic bacteria, and the usual cause of pimples, boils, abscesses, and so on. These bacteria are also a common cause of food poisoning.

Now, referring again to your official report. . . The staph-y-lo-coc-ci in the custard filling were isolated in the proper cultures, then grown in meat broth, which was fed to monkeys.

You may wonder, as I did, why they didn't use smaller laboratory animals, rats or guinea pigs. The reason, explained in your report, is that smaller animals are not susceptible to this type of food poisoning. Monkeys react similarly to human beings. The monkeys that were fed the meat broth, says your official correspondent, soon showed the same symptoms of food poisoning as did the people who ate the cream puffs and eclairs.

Beyond a doubt, the custard filling was guilty. But why did the Staph-y-lo-coc-ci -- they're floating around in the air all the time -- suddenly decide to settle in the custard filling? That's a mystery. Why do they have a special affinity for cream puffs and eclairs, anyway? It's downright startling, says your official reporter, the number of illnesses caused during the past five years by cream puffs and eclairs. Fortunately for the victims, this type of illness hardly ever ends fatally.

Now that's encouraging -- but take it from those who've been poisoned, there comes a time when they wish it would end fatally. Food poisoning is a most uncomfortable illness.

Now, quoting your report again: "The source of infection in the custard filling will probably always be a mystery. It may have come from an infection on the hands of one of the workers in the bakery, for even the most insignificant pimple can carry the germs. It might have come from an infected finger. If this particular bakery in White Plains had not had a clean bill of health from sanitary inspectors, rats or mice might have been suspected. Rats and mice are notorious as distributors of food poisoning germs."

And that's the story of the cream puff mystery. The rest of today's report is advice for homemakers from Dr. A. C. Hunter of the Food and Drug Administration, who tells you how to prevent outbreaks of food poisoning in your own home.

"In the first place," says Doctor Hunter, "bacteria that cause illness of the type popularly known as 'ptomaine poisoning' cannot stand much heat. A thorough boiling will destroy them. If food is contaminated after cooking, you can reduce the growth of the bacteria to a minimum by proper refrigeration. Reheating before serving will destroy any organisms that have developed. Properly pasteurized milk, for example, will be free from such bacteria.

"Ordinarily, when food is preserved in glass jars and tin cans, the food poisoning bacteria and their poisons are destroyed. Canned foods, unless spoiled and obviously unfit for use, should be free from bacteria of this type. But if you hold canned goods for more than a few hours after opening, be sure to take the same precautions as to refrigeration and recooking that you do with freshly prepared foods.

"We have learned," Doctor Hunter continues, "that the prevention of food poisoning is not a highly scientific or technical matter. It simply depends upon a few fundamental rules of hygiene which every person who prepares food should constantly bear in mind.

"In the first place," still quoting Doctor Hunter, "food to be eaten raw should be fresh, clean, free from abnormal odors, rotting areas, and mold. The food should be washed in clean water.

"Cooked foods should be heated to the boiling point, not merely 'warmed over.' They should be kept free from contamination, and, if to be held more than a few hours, subjected to refrigeration. Observe these rules this summer, and you will help reduce the number of cases of food poisoning to a minimum.

"Be especially careful with custard mixtures. Whether you're responsible for the preparation of several thousand cream puffs and eclairs, like the bakers in White Plains, New York, or whether you're making a cream pie for your own family, it will pay you to prepare the custard only as needed, to cook it sufficiently, and -- if you don't plan to serve it right away, to keep it under refrigeration."

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UNCLE SAM AT YOUR SERVICE

Monday, June 3, 1935.

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U. S. Department of Agriculture

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Reading Time: 8 Minutes.

ANNOUNCEMENT: Station _____ brings you the regular weekly report from the Food and Drug Administration, U. S. Department of Agriculture.

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Today's report from the Food and Drug Administration answers a number of questions about "ginger jake," the poisonous beverage which a few years ago caused thousands of cases of serious paralysis throughout the country -- particularly in Oklahoma, Kansas, some of the Southern States, Rhode Island, and California. "Jake leg" was the name commonly given to the disease resulting from drinking "ginger jake."

According to your official correspondent, renewed interest in "ginger jake paralysis" is prompted by an article printed last month, entitled: "Synthetic Ginger a Menace to Health -- Poisonous Element in Extract Paralyzes Consumers."

"For the past three or four years," quoting the author of this article, "outbreaks of Jamaica ginger paralysis have appeared in widely separated areas of the United States. Many of the victims used the extract as a beverage and in one State alone between 1,500 and 2,000 cases have been reported. Most of the cases occurred following the use of artificial ginger extract. Some cases of paralysis followed the ingestion of only six to eight ounces of the toxic drug."

Now -- let's see what the Food and Drug Administration has to say about Jamaica ginger paralysis, and what has been done to keep "synthetic" ginger off the market.

During the year 1933, you may remember, an important trial was concluded when a ring of bootleg "ginger jake" peddlers were brought to terms. These men had shipped consignments of a poisonous imitation of extract of Jamaica ginger. They labeled the barrels simply as "Liquid Medicine." Hundreds of cases of paralysis followed the drinking of this "Liquid Medicine."

The Federal Food and Drug Administration investigated operations of the racketeers for more than two years. In Los Angeles, in 1931, about one hundred and fifty people were paralyzed after using "ginger jake." However, the Los Angeles outbreak was not the first one. The first outbreak occurred early in 1930, and was caused by the drinking of poisonous ginger extract shipped by a firm in Boston.

Quoting your official correspondent: "In the neighborhood of 25,000 persons are said to have suffered paralysis through the use of this poisonous substance.

"Because the traffic had been carried out through underground channels, and because the methods of operation were so well concealed, it took more than two years of continuous and highly intensive investigation on the part of the Food and Drug Administration to unearth the facts leading to the successful

court action. Retail distribution was through bootleggers, who would drive through the country with their product, selling it to whoever wanted to buy. Some of it was distributed from gasoline stations and grocery stores.

"The evidence finally showed that a conspiracy had existed between at least three men to ship the adulterated stuff. Now the penalties for violating the conspiracy law are very much heavier than the penalties for violating the Food and Drug Act. It was decided, therefore, to try the men for conspiracy to violate the Food and Drugs Act. The three men convicted were given jail sentences ranging from 17 to 20 months, and fines of $2,500 each were imposed on two of them.

"The Food and Drug Administration seized and destroyed twenty-four consignments of the poisonous Jamaica ginger -- over two thousand gallons in bulk containers and, in addition, almost ten thousand small bottles."

Still quoting directly from your official report: "It is believed that all of the poisonous product has now been removed from the market, unless there be some small quantities remaining out of sight on the shelves of small stores, or sequestered by bootleggers. Federal inspectors are constantly on the lookout for any of this product; likewise, State and city officials are constantly on the watch for any in the hands of dealers. No effort has been spared to locate and remove from the market all of the adulterated ginger on the market."

Well -- the story could end right there, with that reassuring news from the Food and Drug Administration -- but no doubt some of you would like to know more about "ginger jake." What is the poisonous ingredient in "ginger jake," that causes people to lose control of ankles and wrists, to become pitiable victims of paralysis?

Again, listen to the words of your official correspondent:

"True Jamaica ginger will not cause paralysis. It is made from pure ginger, which is extracted with alcohol.

"What the bootleggers wanted was a product that would resemble Jamaica ginger in appearance and color and general consistency, and would at the same time be more palatable to the people who wanted to use it as a beverage. So they hunted around until they found the ingredient they wanted -- tri-ortho-cresyl phosphate, which had been used in making varnishes. Probably the bootleggers had not the slightest idea that tri-ortho-cresyl phosphate was a powerful poison.

"The Public Health Service, the Federal Prohibition Unit, and various State universities put their best analysts to work on the product, after cases of paralysis appeared. Finally the poisonous ingredient was discovered, by the Public Health Service. It had never before been found in a medicine or beverage."

And there you have the facts about Jamaica ginger -- the pure product and the poisonous. And the most reassuring fact is that probably all of the poisonous product has now been removed from the market. If there's any left,

concealed on the shelves of small stores, it had better stay concealed, for Federal, State and city officials are on the lookout for it.

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CLOSING ANNOUNCEMENT: You have just heard the regular weekly broadcast, "Uncle Sam at Your Service," presented by Station _____ in cooperation with the Food and Drug Administration of the U. S. D. A. Listen in again next Monday for another report of how Uncle Sam protects your food and drug supply.

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UNCLE SAM AT YOUR SERVICE

Monday, June 10, 1935

(FOR BROADCAST USE ONLY)

Reading Time: 10 minutes

ANNOUNCEMENT: Station _____ brings you the regular weekly report from the Food and Drug Administration, United States Department of Agriculture.

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Ladies and gentlemen, what do you know about pink cornstarch? I'm well acquainted with pink ice-cream, and pink lemonade, and pink grapefruit, but pink cornstarch was something I'd never heard of until recently.

And I have an idea there are others -- farmers and stockmen, particularly - who wish nobody had ever heard of it, or at least had not put it on the market as a livestock remedy, priced from five to twelve dollars for a package weighing between a pound, and a pound and a half. That's pretty high, my friends, even for pink cornstarch.

But here's the whole story, in the words of your official correspondent with the Food and Drug Administration:

"Pink cornstarch will not cure or control Bang's disease of cattle, but at five to twelve dollars a package it helps to keep down the pocket-book. Farmers may honestly believe in the value of this so-called cure for Bang's disease, which, in plain words, is contagious abortion. However, a jury in the Federal Court at Richmond has returned a verdict of guilty against E. C. Bellwood, trading as Bellwood Farms, South Richmond, who is accused of violating the Food and Drugs Act by shipping Bellwood Farms Abortion Treatment in interstate commerce.

"This fraudulent rememdy, the Government showed, was made up of cornstarch with just enough potassium permanganate to make a pink solution.

"According to Dr. H. E. Moskey, veterinarian of the Food and Drug Administration, Bang's disease causes great loss to farmers and stock raisers every year, and in desperation many of them are willing to try anything recommended as a cure, in spite of the repeated advice of the Department of Agriculture that all preparations claiming to be of benefit in this condition are fraudulent."

. . . . . So much for the fraudulent remedy, made up of cornstarch and potassium permanganate -- selling for five to twelve dollars a package.

Now let's look through a copy of "Notices of Judgment Under the Food and Drugs Act" for last month, and find out what other fraudulent remedies have been shipped in interstate commerce.

Here's a product that looks interesting -- "Wonderful Dream Salve." This article, according to the "Notices of Judgment," claimed to be "An Effective Remedy If Used As Directed for Man or Beast." Furthermore, it claimed to be "The Great Healer" for chronic sores, felons, scald head, barber's itch, eczema, salt rheum, boils, or any sore "on man or beast."

Nor is that all you could expect from "Wonderful Dream Salve." It was recommended for piles, sore eyes, bunions, soft corns, ingrowing toe nails, and earache. It was recommended as "a liver tonic aid, and useful for rheumatism."

What more could you ask, from "Wonderful Dream Salve?" Well, the Food and Drug Administration could ask more. Food and Drug officials are mighty particular about labels; they demand that labels tell the truth. That's the law. And when they analyzed "Wonderful Dream Salve," they found that it was misbranded, in that the labels contained "unwarranted curative and therapeutic claims." Since nobody appeared to claim the two hundred and one packages of the product which had been shipped in interstate commerce, (from Chicago to Detroit), the packages were ordered destroyed.

If you'd like to know what "Wonderful Dream Salve" was made of, I can tell you that it consisted for the most part of creosote, incorporated in an ointment base.

Here's another product that claimed to be a cure for almost anything -- "Madame Heil Ammon's Get Well, Eat Well, Gall Stone Remedy, Antiseptic Wash, and Stay Young." This product, too, violated the Food and Drugs Act in that it was adulterated and misbranded. The defendant pleaded guilty and was fined $100 and costs.

The next case involves a type of product that is extremely popular nowadays -- a reducing agent. "Dr. Stoll's Diet-Aid" is the name. The product was labeled to give the impression that it could be used as a substitute for certain meals, and that such use would cause loss of weight. Food and Drug officials analyzed the "Diet-Aid," and found that it consisted of ordinary food constituents and that any loss of weight would be the result of reducing the amount of food consumed, recommended in the labeling. The labels also contained unwarranted medicinal claims.

"Dr. Stoll's Diet Aid," consisted essentially of corn starch, sugar, cacao powder, and caramel. This product, also, was ordered destroyed, when no claimant appeared.

Now here's something a little different -- a drug preparation that will take us over to Western Africa. "Dr. Holbrook's Ka-Kola" is the name, labeled to give the impression that it was essentially a kola (ko-la) product. Examination showed that it contained acetanilid (ac-et-an-i-lid), and that acetanilid was present in excess of the amount declared on the label. The label also bore unwarranted curative claims.

"Dr. Holbrook's Ka-Kola" was alleged to be misbranded in that the following statements, among others, were false and misleading: (I quote directly) "One of the most valuable of recent discoveries in the medical world comes from Western

Africa, being the fruit of a tall handsome tree, resembling somewhat our horse chestnut. This nut, or seed, about the size of a pigeon's egg, is, when powdered, of a bright red color, having a slightly pungent aromatic taste. Called in Guinea, 'Kola Nut;' in the Soudan, 'Goru Nut.' It has for centuries been highly prized by the natives for its great nourishing and medicinal value. When gathered, they are bitter and unpalatable. Placed on mats by the women, and carefully dried in the sun, the taste is by no means unpleasant. During long and exhausting marches, through the forests and over mountains, the natives, by chewing this nut, avail themselves of its restorative, fatigue-lessening properties. It acts as a powerful stimulant, tonic and nourisher as well as Sustainer. The marchers require little other food at such times, and remain in fine physical condition. Kola Nut of high quality is used in the manufacture of Holbrook's Ka-Kola."

Well, in spite of what the "Kola" nut (or the "Goru") is supposed to do for the natives of Western Africa, Dr. Holbrook's Ka-Kola was adjudged misbranded, because it violated the Food and Drugs Act.

By the way, there are a number of remedies with foreign names in this list of "Notices of Judgment." Here's an "Arabian Balsam," which was misbranded, and a "Bulgarian Marvel Herb Tea Compound," also misbranded.

The "Bulgarian Marvel Herb Tea Compound" was labeled to give the impression that it consisted entirely of herbs, and that it was a Bulgarian product. Analysis showed that one of the active ingredients was Epsom salts, and that it was not of Bulgarian origin.

And now, ladies and gentlemen -- who (excepting the Food and Drug Administration, and a few other matter-of-fact people) who could resist the claims made for this next product?

Listen to this: "Don't envy the sylphlike figure of a fashion manikin. Drink Manikin Tea and have one yourself. . . Manikin Tea is 100%. . . Harmless. . It is absolutely harmless. . . In other words, the fruits of Mother Nature have been utilized in the preparation of Manikin Tea. . . A pleasant beverage of finest herbs. . . Manikin Tea is a simple, safe, reliable aid in weight reduction.

And more of the same -- "false and misleading" statements calculated to make you feel that Manikin Tea was a safe and harmless beverage, and that a sylphlike figure was yours for the drinking of the tea.

But it's not so simple to be a sylph. . . "Manikin Tea" was alleged to be adulterated, under the provisions of the law relating to food, in that it contained senna, an "added deleterious ingredient," which might have rendered it injurious to health. And the labeling contained "unwarranted curative and therapeutic claims."

Well, that's enough. . . In today's report, you have heard about some of the average, ordinary types of violations of the pure food and drug law; specifically, cases concerning drug violations -- all routine work for federal officials, whose duty it is to enforce the Food and Drugs Act, and thus keep adulterated and misbranded drugs off the market.

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UNCLE SAM AT YOUR SERVICE

Monday, June 24, 1935

(FOR BROADCAST USE ONLY)

Speaking Time: 10 minutes

OPENING ANNOUNCEMENT: Station _____ brings you the regular weekly report from the Food and Drug Administration, United States Department of Agriculture.

--ooOoo--

Today's report from Washington deals with the catching, canning, and labeling of that delicate pink shellfish, the shrimp.

"Swimps," they're called by some natives of the South. "Swimps" or "swimpses." Perhaps you've read the story of Uncle Wes and Aunt Missie, who lived on a South Carolina plantation. Uncle Wes tells Aunt Missie he aims to squeeze his 'cordion an' sing a new song what de singin' machine played at the store.

"Don' say singin' machine, Wes," Aunt Missie corrects him. "Victoria is his name. You is bad as dat store man what calls swimps shrimps."

Last winter, you may recall, one of your official reports concerning actions under the National Pure Food Law, stated that, during the fiscal year ending June 30, 1934, federal food inspectors seized sixty-eight shipments of canned shrimp.

The outcome of all these seizures was voluntary action by the shrimp industry itself, resulting in an amendment to the Food and Drugs Act. This amendment, approved last June, authorizes a thorough Governmental inspection service for all shrimp packers -- rather, for all sea food packers -- who want it. If the sea food passes inspection, it may bear a label or statement, showing that the quality is good.

But that's getting ahead of the story. You have to catch your shrimp, before it can be labeled, so let's go down to the shrimp fishing grounds of the South Atlantic and Gulf States. All day long, during the season, the fishermen on the shrimp boats cast their nets into the warm waters of the Gulf of Mexico, the bayous and lakes of the Mississippi Delta, and off the Georgia seaboard, to catch shrimp enough to satisfy our appetites.

The shrimp fishermen are hardy individuals -- many of them natives of the European countries bordering the sea. Portuguese, Italians, Scandinavians, Greeks, Spaniards -- all expert fishermen. The sea is dotted with their small trawl boats. As they catch the shrimp, in nets, they dump them on the forward deck, which is protected from the hot sun by only a canvas awning. On the Gulf Coast, the fishing boats do not ordinarily carry ice, but deliver their loads promptly to ice or freight boats from the canneries. On the Atlantic Coast, the fishing boats are supplied with ice and deliver direct to the canneries.

As soon as the catch is hauled in by the trawler, the shrimp are culled by the crew, who throw overboard all the small shrimp, and any fish that may have been collected in the nets. The good shrimp, on the Gulf Coast, are transferred to the ice boat, stored in the hold between layers of ice, and taken to the cannery. Here they are immediately dumped on long tables, and shelled or "picked" by hand. A single cannery may employ as many as 175 to 200 pickers.

The shrimp are removed from the shells, weighed, washed, and boiled or "blanched" in brine. Shrimp intended for wet pack are boiled from four to seven minutes, while dry pack shrimp are boiled from seven to eleven minutes. Before boiling (or blanching) the shrimp meat is white, but it comes from the boiling bath with bright red markings.

Now it's ready to be cooled, graded for size, and packed into tin cans or glass jars. Women and girls pack the meat in the cans and jars. Look at the shrimp in a glass jar, and you'll see how neatly and attractively the shrimp are displayed.

Next, the cans are sealed, and then they're ready for processing -- in steam under high pressure. After processing, the cans are cooled, and labeled. Many packers consider it a good practice not to label their cans for ten days after processing, so that any cans which leak, or swell, or show other defects, may be eliminated before shipping.

The most popular size of canned shrimp is the standard No. 1 can which contains a minimum of five ounces of dry shrimp, or 5-3/4 ounces of wet shrimp, drained weight.

According to your official report, the housewife can know how much shrimp she is getting for her money, by reading the quantity of contents statement required by law to be printed on the can. The No. 1-1/2 can contains about 8-1/4 ounces of dry-pack shrimp, or about 9-3/4 ounces of wet-pack shrimp.

And now that you've learned what a lot of cleaning and shelling and boiling and processing the poor shrimp must undergo, before it's ready for your salads and cocktails, let's hear more about the sea food-inspection amendment to the Food and Drugs Act.

In the days before the amendment, too many shrimp "went on the bum" in that brief period between the time they were caught and the time they were put on the ice boat that took them to the cannery. There was no well organized form of inspection at the cannery -- whatever came in, was canned. And, even if good shrimp meat went into the cans, it might spoil after the canning process, if the processing temperature wasn't high enough.

As you know, part of the regular routine work of government food inspectors is the examination of canned seafood, shipped in interstate commerce. And during the fiscal year that ended June 30, 1934, the out-put of shrimp packers was found to be in violation of the Food and Drug law. Inspectors made sixty-eight seizures.

Something had to be done to stop the packing of seizable shrimp, or many of the shrimp packers faced financial ruin. And the outcome of the seizures was the amendment to the Food and Drugs Act, approved June 22, 1934, authorizing the Secretary of Agriculture, "upon application of any packer of any sea food sold in interstate commerce, to designate supervisory inspectors to examine and inspect all premises, equipment, methods, materials, containers, and labels used by such applicants in the production of such food." This service to be given at the cost of the packer.

Now, here's the part of the amendment that will interest the practical homemaker. I'm not going to quote all parts of the amendment, because most of them concern the shrimp industry rather than the consumer -- but here's the statement which the sea-food packer puts on his label, if his product has been government inspected, from trawl boat to processed and labeled cans: "Production Supervised by U. S. Food and Drug Administration." That's the statement: "Production Supervised by U. S. Food and Drug Administration."

According to the amendment, "Such mark shall be plainly and conspicuously displayed in type of uniform size and style, on a background of strongly contrasting color, and shall appear on the principal panel or panels of the label so as to be easily observable, in connection with the name of the article."

Now, what's the result of this voluntary action taken by the shrimp industry itself, to improve its canned shrimp?

According to Dr. A. C. Hunter, of the Food and Drug Administration, "the amendment has worked very successfully, although the job of trying to revolutionize an industry in one year is not without difficulties." Doctor Hunter estimates that approximately 60 percent of the canned shrimp is now government inspected, and therefore entitled to bear this statement on the label: "Production Supervised by U. S. Food and Drug Administration."

And if you're interested in figures -- shrimp figures, I can tell you how many cans of shrimp were packed last year -- 38,400,000 cans. How many individual shrimp that is, I decline even to guess.

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